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COAGULATION OF MILK BY AN ENZYME OF THE CACAO BEAN

Cacao bean contains an enzyme with rennet effect. Dry, it withstands heating to $120-140^{\circ}$, and can therefore be found in cooking chocolate and in cacao powder. It is insol. in fats, water, primary alcs., ~~in~~ Me_2CO and CHCl_3 , but is sol. in 50% ~~in~~ glycerol. The optimum temp. is 65° and the optimum pH below 6.3. On heating cacao powder or cooking chocolate in suspension in water, the ~~enzyme~~ enzyme is destroyed at 80° .

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